

Choc Crackle Cookies

Traffic light category: **Amber**

Serves: 20

Ingredients

- 150g wholemeal plain flour
- 60g cocoa
- 1 tablespoon baking powder
- 200g caster sugar
- 60g polyunsaturated margarine
- 2 eggs lightly beaten
- 1 teaspoon vanilla extract
- 60g icing sugar

Method

1. Sift flour, cocoa, baking powder and sugar into a large bowl
2. Rub the margarine into the flour mixture with your fingertips until it resembles coarse breadcrumbs
3. Whisk together the eggs and vanilla then add to flour mixture, mix together with large spoon until the mixture comes together to form a dough
4. Cover dough with cling film and refrigerate for 30 minutes
5. Preheat oven to 200°C, line a baking tray with baking paper
6. Sift the icing sugar into a bowl
7. Shape dough into walnut sized balls and roll in icing sugar
8. Place on baking trays leaving about 5cm between each cookie to allow for spreading
9. Bake for 10-12 minutes or until just set when lightly touched, cookies will crackle upon cooling.

Nutrition information panel

Nutrient	Per serve	Per 100g
Energy	431kJ	1376kJ
Protein	1.9g	6.1g
Total fat	2.1g	7.0g
Saturated fat	0.6g	1.9g
Carbohydrate	18.6g	59.6g
Sugars	13.3g	41.4g
Dietary fibre	1.6g	5.3g
Sodium	41mg	131mg



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